

# Cherry Tomato Pasta with Meatballs



## Servings: 6

*For the Cherry Tomato Sauce:*

*1 tablespoon olive oil  
1 onion, chopped  
2 cups vegetable stock  
1 can crushed tomatoes  
4 cups cherry tomatoes  
12 olives, sliced  
1 zucchini, chopped  
2 garlic cloves, minced  
1 tablespoon fresh basil, chopped  
salt and pepper, to taste  
12 ounces spaghetti*

*For the Meatballs:*

*1 pound ground pork  
1 tablespoon Italian seasoning  
1/2 teaspoon salt  
1/2 teaspoon black pepper*

For the Cherry Tomato Sauce:

In a pot heat olive oil over medium-high heat. Add onion and cook until translucent.

Add vegetable stock, crushed tomatoes, and cherry tomatoes. Bring to a boil.

Stir in olives, zucchini, garlic, and fresh basil. Season with salt and pepper.

Turn the heat down to a simmer and add the spaghetti. Cook the spaghetti until al dente.

For the Meatballs:

In a bowl combine ground pork, Italian season, salt, and pepper.

Form the mixture into balls and place on a baking tray lined with aluminum foil and sprayed with non-stick cooking spray.

Bake in a 350°F oven for 20-25 minutes or until the meatballs are completely cooked though.

Place the spaghetti on to a plate and top with meatballs.

Serve

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Per Serving (excluding unknown items): 384 Calories; 8g Fat (19.5% calories from fat); 26g Protein; 53g Carbohydrate; 4g Dietary Fiber; 45mg Cholesterol; 634mg Sodium; 7g Total Sugars; trace Vitamin D; 69mg Calcium; 4mg Iron; 789mg Potassium; 303mg Phosphorus. Exchanges: .